

**AMENDMENTS TO THE CLAIMS**

**This listing of claims will replace all prior versions and listings of claims in the application:**

**LISTING OF CLAIMS:**

1-31. (canceled).

32. (currently amended): Tea aroma, vegetable aroma, fruit aroma, or flower aroma, which is obtained from an extract or a slurry of a tea, a vegetable, a fruit, or a flower, said extract or slurry of the tea, vegetable, fruit or flower being treated with a fresh Camellia ~~sinesis~~sincensis tea leaf powder, said fresh Camellia ~~sincensis~~sinesis tea leaf powder comprising  $\beta$ -glucosidase, polyphenol oxidase, and lipoxxygenase,

wherein the fresh Camellia ~~sinesis~~sincensis tea leaf powder is obtained by collecting a fresh leaf and/or a stem of a tea plant Camellia ~~sinesis~~sincensis, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same, and

wherein the treatment of the extract or the slurry of the tea, vegetable, fruit, or flower with the fresh Camellia ~~sinesis~~sincensis tea leaf powder is conducted by contacting the extract or the slurry with the fresh Camellia ~~sinesis~~sincensis tea leaf powder for 0.5 to 48 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment at a temperature of 80 °C or higher.

33. (currently amended): Tea aroma, vegetable aroma, fruit aroma, or flower aroma, which is obtained from an extract or a slurry of a tea, a vegetable, a fruit, or a flower, said extract

or slurry of the tea, vegetable, fruit or flower being treated with a fresh *Camellia sinensis* tea leaf powder, said fresh *Camellia sinensis* tea leaf powder comprising  $\beta$ -glucosidase, polyphenol oxidase, and lipoxygenase,

wherein the fresh *Camellia sinensis* tea leaf powder is obtained by collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea plant *Camellia sinensis*, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same, and

wherein the treatment of the extract or the slurry of the tea, vegetable, fruit, or flower with the fresh *Camellia sinensis* tea leaf powder is conducted by contacting the extract or the slurry with the fresh *Camellia sinensis* tea leaf powder for 0.5 to 48 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment at a temperature of 80 °C or higher.

34. (currently amended): Tea aroma, vegetable aroma, fruit aroma, or flower aroma, which is obtained from an extract or a slurry of a tea, a vegetable, a fruit, or a flower, said extract or slurry of the tea, vegetable, fruit or flower being treated with a fresh *Camellia sinensis* tea leaf powder, said fresh *Camellia sinensis* tea leaf powder comprising  $\beta$ -glucosidase, polyphenol oxidase, and lipoxygenase,

wherein the fresh *Camellia sinensis* tea leaf powder is obtained by collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea plant *Camellia sinensis*, physically damaging the fresh tea leaf, keeping the fresh tea leaf under

shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same, and

wherein the treatment of the extract or the slurry of the tea, vegetable, fruit, or flower with the fresh *Camellia sinensis* tea leaf powder is conducted by contacting the extract or the slurry with the fresh *Camellia sinensis* tea leaf powder for 0.5 to 48 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment at a temperature of 80 °C or higher, followed by washing the resulting powder with acetone or ethanol.

35. (currently amended): Tea aroma, vegetable aroma, fruit aroma, or flower aroma, which is obtained from an extract or a slurry of a tea leaf, a vegetable, a fruit, or a flower, wherein the extract or slurry is obtained from a tea leaf, a vegetable, a fruit, or a flower that is treated with a fresh *Camellia sinensis* tea leaf powder, said fresh *Camellia sinensis* tea leaf powder comprising  $\beta$ -glucosidase, polyphenol oxidase, and lipoxygenase,

wherein the fresh *Camellia sinensis* tea leaf powder is obtained by collecting a fresh leaf and/or a stem of a tea plant *Camellia sinensis*, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same; and

wherein the treatment of the tea leaf, vegetable, fruit or flower with the fresh *Camellia sinensis* tea leaf powder is conducted by contacting the tea leaf, vegetable, fruit or flower with the fresh *Camellia sinensis* tea leaf powder for 0.5 to 72 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment.

36. (currently amended): Tea aroma, vegetable aroma, fruit aroma, or flower aroma, which is obtained from an extract or a slurry of a tea leaf, a vegetable, a fruit, or a flower, wherein the extract or slurry is obtained from a tea leaf, a vegetable, a fruit, or a flower that is treated with a fresh *Camellia sinesisinensis* tea leaf powder, said fresh *Camellia sinesisinensis* tea leaf powder comprising  $\beta$ -glucosidase, polyphenol oxidase, and lipoxxygenase,

wherein the fresh *Camellia sinesisinensis* tea leaf powder is obtained by collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea plant *Camellia sinesisinensis*, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same; and

wherein the treatment of the tea leaf, vegetable, fruit or flower with the fresh *Camellia sinesisinensis* tea leaf powder is conducted by contacting the tea leaf, vegetable, fruit or flower with the fresh *Camellia sinesisinensis* tea leaf powder for 0.5 to 72 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment.

37. (currently amended): Tea aroma, vegetable aroma, fruit aroma, or flower aroma, which is obtained from an extract or a slurry of a tea leaf, a vegetable, a fruit, or a flower, wherein the extract or slurry is obtained from a tea leaf, a vegetable, a fruit, or a flower that is treated with a fresh *Camellia sinesisinensis* tea leaf powder, said fresh *Camellia sinesisinensis* tea leaf powder comprising  $\beta$ -glucosidase, polyphenol oxidase, and lipoxxygenase,

wherein the fresh *Camellia sinesisinensis* tea leaf powder is obtained by collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea plant *Camellia sinesisinensis*, physically damaging the fresh tea leaf, keeping the fresh tea leaf under

shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same; and

wherein the treatment of the tea leaf, vegetable, fruit or flower with the fresh *Camellia sinensis* tea leaf powder is conducted by contacting the tea leaf, vegetable, fruit or flower with the fresh *Camellia sinensis* tea leaf powder for 0.5 to 72 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment, followed by washing the resulting powder with acetone or ethanol.

38. (currently amended): A tea extract, a vegetable extract, a fruit extract or a flower extract, which is obtained by treating an extract or a slurry of a tea, a vegetable, a fruit, or a flower with a fresh *Camellia sinensis* tea leaf powder, said fresh *Camellia sinensis* tea leaf powder comprising  $\beta$ -glucosidase, polyphenol oxidase, and lipoxigenase,

wherein the fresh *Camellia sinensis* tea leaf powder is obtained by collecting a fresh leaf and/or a stem of a tea plant *Camellia sinensis*, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same, and

wherein the treatment of the extract or the slurry of the tea, vegetable, fruit, or flower with the fresh *Camellia sinensis* tea leaf powder is conducted by contacting the extract or the slurry with the fresh *Camellia sinensis* tea leaf powder for 0.5 to 48 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment at a temperature of 80 °C or higher.

39. (currently amended): A tea extract, a vegetable extract, a fruit extract or a flower extract, which is obtained by treating an extract or a slurry of a tea, a vegetable, a fruit, or a flower with a fresh *Camellia sinesisinensis* tea leaf powder, said fresh *Camellia sinesisinensis* tea leaf powder comprising  $\beta$ -glucosidase, polyphenol oxidase, and lipoxxygenase,

wherein the fresh *Camellia sinesisinensis* tea leaf powder is obtained by collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea plant *Camellia sinesisinensis*, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same, and

wherein the treatment of the extract or the slurry of the tea, vegetable, fruit, or flower with the fresh *Camellia sinesisinensis* tea leaf powder is conducted by contacting the extract or the slurry with the fresh *Camellia sinesisinensis* tea leaf powder for 0.5 to 48 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment at a temperature of 80 °C or higher.

40. (currently amended): A tea extract, a vegetable extract, a fruit extract or a flower extract, which is obtained by treating an extract or a slurry of a tea, a vegetable, a fruit, or a flower with a fresh *Camellia sinesisinensis* tea leaf powder, said fresh *Camellia sinesisinensis* tea leaf powder comprising  $\beta$ -glucosidase, polyphenol oxidase, and lipoxxygenase,

wherein the fresh *Camellia sinesisinensis* tea leaf powder is obtained by collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea plant *Camellia sinesisinensis*, physically damaging the fresh tea leaf, keeping the fresh tea leaf under

shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same, and

wherein the treatment of the extract or the slurry of the tea, vegetable, fruit, or flower with the fresh *Camellia ~~sinesis~~sinesis* tea leaf powder is conducted by contacting the extract or the slurry with the fresh *Camellia ~~sinesis~~sinesis* tea leaf powder for 0.5 to 48 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment at a temperature of 80 °C or higher, followed by washing the resulting powder with acetone or ethanol.

41. (currently amended): A tea extract, a vegetable extract, a fruit extract or a flower extract, which is obtained by treating a tea, a vegetable, a fruit, or a flower with a fresh *Camellia ~~sinesis~~sinesis* tea leaf powder, said fresh *Camellia ~~sinesis~~sinesis* tea leaf powder comprising  $\beta$ -glucosidase, polyphenol oxidase, and lipoxygenase,

wherein the fresh *Camellia ~~sinesis~~sinesis* tea leaf powder is obtained by collecting a fresh leaf and/or a stem of a tea plant *Camellia ~~sinesis~~sinesis*, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same, and

wherein the treatment of the tea, vegetable, fruit, or flower with the fresh *Camellia ~~sinesis~~sinesis* tea leaf powder is conducted by contacting the tea, vegetable, fruit, or flower with the fresh *Camellia ~~sinesis~~sinesis* tea leaf powder for 0.5 to 48 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment at a temperature of 80 °C or higher.

42. (currently amended): A tea extract, a vegetable extract, a fruit extract or a flower extract, which is obtained by treating a tea, a vegetable, a fruit, or a flower with a fresh *Camellia*

sinensis tea leaf powder, said fresh Camellia sinensis tea leaf powder comprising  $\beta$ -glucosidase, polyphenol oxidase, and lipoxygenase,

wherein the fresh Camellia sinensis tea leaf powder is obtained by collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea plant Camellia sinensis, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same, and

wherein the treatment of the tea, vegetable, fruit, or flower with the fresh Camellia sinensis tea leaf powder is conducted by contacting the tea, vegetable, fruit, or flower with the fresh Camellia sinensis tea leaf powder for 0.5 to 48 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment at a temperature of 80 °C or higher.

43. (currently amended): A tea extract, a vegetable extract, a fruit extract or a flower extract, which is obtained by treating a tea, a vegetable, a fruit, or a flower with a fresh Camellia sinensis tea leaf powder, said fresh Camellia sinensis tea leaf powder comprising  $\beta$ -glucosidase, polyphenol oxidase, and lipoxygenase,

wherein the fresh Camellia sinensis tea leaf powder is obtained by collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea plant Camellia sinensis, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same, and

wherein the treatment of the tea, vegetable, fruit, or flower with the fresh Camellia sinensis tea leaf powder is conducted by contacting the tea, vegetable, fruit, or flower with



the fresh ~~Camellia sinensis~~sinensis tea leaf powder for 0.5 to 48 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment at a temperature of 80 °C or higher, followed by washing the resulting powder with acetone or ethanol.

44. (previously presented): Food or drink comprising the tea aroma, the vegetable aroma, the fruit aroma or the flower aroma as claimed in any one of claims 32 to 37.

45. (previously presented): Food or drink comprising the tea extract, the vegetable extract, the fruit extract or the flower extract as claimed in any one of claims 38 to 43.

46. (previously presented): A cosmetic comprising the vegetable aroma, the fruit aroma or the flower aroma as claimed in any one of claims 32 to 37.

47. (previously presented): A cosmetic comprising the vegetable extract, the fruit extract or the flower extract as claimed in any one of claims 38 to 43.